



consisting of maltitol, mannitol, erythritol, lactitol and isomalt, alone or as a mixture, at least one high molecular weight polysaccharide and 10 to 40% of at least one fat.

5 8. Boiled sweet according to Claim 7, characterized in that its coating comprises, in addition, at least one silicate.

9. Boiled sweet according to any one of Claims 6 to 8, characterized in that it is prepared, before  
10 coating, from a maltitol syrup mixed with at most 10% by weight of mannitol.

10. Coating syrup, characterized in that it comprises at least one polyol chosen from the group consisting of maltitol, mannitol, erythritol, lactitol  
15 and isomalt, alone or as a mixture, at least one high molecular weight polysaccharide and 10 to 40% by weight of at least one fat.

11. Coating syrup according to Claim 10, characterized in that the said polysaccharide is chosen  
20 from the group consisting of plant gums, modified or unmodified starches, microcrystalline cellulose and derivatives thereof, polydextrose, oligosaccharides and hydrogenated or non-hydrogenated branched maltodextrins having between 15 and 35% of 1-6 glucoside bonds, a  
25 reducing sugar content of less than 20%, a polydispersity index of less than 5 and a number-average molecular mass Mn at most equal to 4500 g/mol, alone or as a mixture.

12. Coating syrup according to any one of Claims 10  
30 and 11, characterized in that it comprises 30 to 50% by weight of at least one polyol chosen from the group consisting of maltitol, mannitol, erythritol, lactitol and isomalt, alone or as a mixture, 1 to 10% by weight of high molecular weight polysaccharides, 20 to 30% by  
35 weight of fat and 5 to 15% by weight of silicate.